RJ’s FAVORITE CANNING RECIPES

Classic Summer Salsa

7 cups peeled, cored and chopped ripe tomatoes
2 cups coarsely chopped onion
1 cup coarsely chopped green bell pepper
8 jalapeno peppers, seeded and finely chopped
3 cloves garlic, finely chopped
1 can (5.5 oz) tomato paste
¾ cup white vinegar
½ cup loosely packed, finely chopped cilantro
½ tsp ground cumin

1. In a large non-reactive saucepan, combine tomatoes, onions, green peppers, jalapeno peppers, garlic, tomato paste, vinegar, cilantro and cumin. Bring to a boil over medium-high heat, stirring constantly. Reduce heat and simmer, stirring frequently until thickened, about 30 minutes.

2. Ladle hot salsa into hot jars, leaving ½ inch headspace. Remove air bubbles and wipe jar rim. Apply two piece lids.

3. Process 20 minutes in a boiling water canner.

Makes 5 pints.

Berry Jam  (Blackberry, Blueberry, Boysenberry, Dewberry, Gooseberry, Loganberry, Raspberry)

9 cups crushed berries
6 cups sugar

1. Combine berries and sugar in a large, non-reactive saucepan. Bring slowly to a boil, stirring, until sugar dissolves. Cook rapidly to gelling point, stirring frequently. Remove from heat. Skim foam as necessary.

2. Ladle hot jam into hot jars, leaving ¼ inch headspace.

3. Adjust two-piece lids.

4. Process 15 minutes in a boiling water canner.

Makes 3 pints.
**Spicy Tomato Jam**

4 cups peeled, seeded and chopped ripe tomatoes (3 pounds)  
2 lemons, peel cut away and discarded, seeds removed and flesh finely chopped  
1-1/2 cups sugar  
2 tablespoons minced fresh ginger  
½ teaspoon crushed red pepper  
2 pinches salt

1. Combine all ingredients in a medium, non-reactive saucepan and bring to a boil. Lower heat and simmer, continuing to cook, periodically skimming off any foam that forms on the surface. Stir frequently until a thick, jam-like consistency is achieved and most of the liquid has evaporated. 30-40 minutes. Do not let burn on the bottom of the pan.  
2. Transfer the jam into hot, sterilized jars, leaving ½ inch headspace. Wipe rims clean and attach two piece caps.  
3. Once cooled, store in the refrigerator for up to 4 months.

Makes two 8 ounce or 1 pint.

**Corn Relish**

2 quarts cut cooked corn (18-20 ears)  
1 quart chopped cabbage (1 small head)  
1 cup chopped onion (1 medium)  
1 cup chopped sweet green peppers  
1 cup chopped sweet red peppers  
1 to 2 cups sugar  
2 tablespoons dry mustard  
1 tablespoon celery seed  
1 tablespoon mustard seed  
1 tablespoon salt  
1 tablespoon turmeric  
1 quart vinegar  
1 cup water

1. Combine all ingredients in a large saucepot. Bring to a boil; reduce heat and simmer for 20 minutes.  
2. Pack hot relish into hot jars, leaving ½ inch headspace. Remove air bubbles. Wipe rims clean and adjust two-piece caps.  
3. Process 15 minutes in a boiling water caner.

Makes 7 pints.
**Beet Pickles**

3 quarts beets (24 small)  
2 cups sugar  
2 sticks cinnamon  
1 tablespoon whole allspice  
1-1/2 teaspoons salt  
3-1/2 cups vinegar  
1-1/2 cups water

1. Wash beets and drain. Cook beets; cool and peel. Cut into smaller pieces if large.  
2. Combine all ingredients except beets in a large saucepot. Bring mixture to a boil; reduce heat and simmer 15 minutes. Remove cinnamon sticks.  
4. Process pints and quarts 30 minutes in a boiling water canner.

Makes 5 pints.

**Pickled Carrots – Taqueria Style**

2-3/4 pounds carrots  
¼ pound small red onions (2 – 2-1/2 inches in diameter)  
2 – 4 fresh jalapeno peppers  
½ teaspoon cumin seeds  
8 cloves garlic, peeled  
2 cups white-wine vinegar  
2 cups water  
4 teaspoons salt, plus more for the pot  
½ teaspoon black peppercorns, crushed  
2 teaspoons dried Mexican oregano  
Optional: 4 small dried red chiles

1. Peel and trim the carrots, cutting them into ½ inch diagonal slices. Peel the onions and cut them into eighths. Quarter and de vein the jalapenos, removing the seeds.  
2. Toast the cumin in a dry skillet for a minute, until colored and fragrant. Divide garlic, cumin and dried chiles, if using, among 4 prepared pint jars.  
3. In a large pot, bring to a boil the vinegar, 2 cups of water, salt, peppercorns and oregano. Add the onions and jalapenos; remove from heat and set aside.  
4. Heat a second pot of water large enough to blanch the carrots in a single batch. Salt the water (tablespoon per quart of water), bring to a boil and blanch the carrots for 2-3 minutes, until partially cooked through. Immediately put them in the first pot with vinegar and onions. Bring to a boil.  
5. Using a slotted spoon, divide the vegetables evenly among the 4 jars, topping them off with the hot pickling liquid. Leave ½ inch headspace. Wipe rims clean and adjust two piece caps. Process in a boiling water bath for 10 minutes.

Makes 4 pints.
**Pickled Jalapeno Peppers**

2 quarts jalapeno peppers  
2 cups vinegar  
2 cups water  
½ tsp pickling salt  
4 cloves garlic

1. Slice peppers or leave them whole (to prevent bursting, cut two small slits in whole peppers)  
2. Combine water and vinegar, heat to a simmer  
3. Pack peppers tightly into clean, hot jars  
4. Pour hot vinegar solution over peppers, leaving ½ inch head space  
5. Add 1/8\(^{th}\) tsp pickling salt and a clove of garlic to each jar.  
6. Wipe rims clean and adjust two piece caps.  
7. Process in a boiling water bath for 10 minutes.

Variation on a Theme – substitute white wine vinegar.

Makes 4 pints.

**Black Mission Fig Jam with Syrah**

3 pounds just ripe figs  
2 cups sugar  
2 tablespoons freshly squeezed lemon juice  
¼ cup Syrah

1. Trim the stem ends of the figs and quarter. Slice the quarters crosswise into several pieces.  
2. Combine fruit, sugar and lemon juice in a mixing bowl. Stir to combine, cover and place in a refrigerator for several hours or overnight.  
3. Turn the fruit mixture into a preserving pan and rapidly bring to a boil. Stirring constantly, reduce the jam until it is thickened. Lower the heat to medium and reduce until gel point.  
4. Add the wine, stir and return to a boil. Cook for 1 minute.  
5. Ladle into 5 prepared ½ pint jars leaving ¼ inch headspace. Wipe the rims and adjust the two piece caps, then process in a boiling water bath for 10 minutes.

Makes 5 by ½ pint jars.
Corn Relish – With a Kick

12 - 16 large ears corn
1 large red bell pepper, roasted, skinned removed and seeded
3 jalapeno peppers, roasted, skinned and seeded
½ pound red onions
2 cloves garlic
2 teaspoons cumin seeds
1 teaspoon coriander seeds
3-1/2 cups apple cider vinegar (more if needed)
1 cup water
1 tablespoon salt
3 tablespoons sugar
1 heaping tablespoon finely chopped fresh cilantro
Freshly ground black pepper

1. Cut the kernels from the corn with a sharp knife. Slice the roasted red pepper into ¼ inch strips and then dice. Mince the jalapenos. Cut the onions into ¼ inch dice. Mince the garlic.
2. Toast the cumin and coriander seeds in a dry skillet for a minute, until seeds are browned and fragrant.
3. Combine the vinegar, water, salt and sugar in a large pot, bringing to a boil. Add the corn, red peppers, jalapenos, onions, garlic, cumin and coriander. Bring to a boil and cook 10 minutes. Remove from heat and stir in cilantro and a generous grinding of black pepper.
4. Using a slotted spoon, pack the relish into 6 prepared pint jars, leaving ½ inch headspace. Once the relish is evenly distributed, ladle the cooking liquid to cover, leaving ½ inch headspace. Run an implement around the inside edges to remove air pockets and top again. If needed, add straight apple cider to complete.
5. Wipe rims clean and adjust two piece caps. Process in a boiling water bath for 15 minutes. Turn off the heat and let the jars remain in the canner for an additional 5 minutes before removing.

Makes 6 pints.

Salsa Verde with New Mexico Green Chiles

3 pounds tomatillos (9 cups crushed and chopped)
½ pound red onion
1 pound fresh poblano or New Mexico green chiles, roasted, peeled, seeded and chopped
1 cup white-wine vinegar
¼ cup freshly squeezed lime juice
2 tablespoons salt
3 cloves garlic, chopped
1 teaspoon cumin seeds, toasted
1 teaspoon smoked paprika
1 teaspoon dried oregano
½ teaspoon black peppercorns plus a few coriander seeds, ground together
1 – 2 chopped cayenne peppers
¼ cup chopped fresh cilantro
1. Remove the tomatillos from their paper husks and rinse them well. Crush them with the flat edge of a knife and chop coarsely.
2. Combine all ingredients except the cilantro in a large pot. Bring to a boil and cook 10 minutes, stirring occasionally. Remove from heat and taste. Adjust the seasonings and spiciness if necessary.
3. Add the cilantro and return to a boil, cooking an additional minute.
4. Ladle the hot mixture into 4 prepared pint jars, leaving ½ inch headspace.
5. Remove air bubble, wipe the rims clean and adjust the two piece caps.
6. Process in a boiling water bath for 15 minutes.

Makes 4 pints.

Sources:
- National Center for Home Preservation
- Ball Home Preserving
- Saving the Season – Kevin West